Hawaii Administrative Rules (HAR) Chapter 11-50 Food Safety Code

# **DEFINITIONS:**

# Commingle

To combine shellstock harvested on different days or from different growing areas.

### **Dealer**

A person certified by DOH as a shellstock shipper, shucker-packer, re-packer, shipper or depuration proccesor.

### **Shellstock**

Raw, in-shell molluscan shellfish.

### Shucked shellfish

Molluscan shellfish that have one or both shells removed.

## **Shucker-packer**

A person certified by DOH to shuck and pack shellfish.



## REQUIREMENT FOR IDENTIFICATION OF SHUCKED SHELLFISH

Raw shucked shellfish must be obtained in nonreturnable packages which bear a legible label that identifies the name, address, and certification number of the SHUCKER-PACKER. The label must include "sell by" or "best if used by" date for packages of less than one-half gallon or the date shuck for packages larger than one-half gallon.

### REQUIREMENT FOR IDENTIFICATION OF SHELLSTOCK

Each container of SHELLSTOCK must have the certified shellfish DEALER'S tag with required harvest information. The tag or label must have the following information in order:

- 1. Dealer's name, address and certification number
- 2. Original shipper's certificate number
- 3. Date of harvest
- 4. Harvest location, including water body and specific site designation
- 5. Type and quantity of shellfish
- 6. The following statement in bold, capitalized type: "This tag is required to be attached until container is empty or retagged and thereafter kept on file for 90 days"

## REMOVAL FROM THE ORIGINAL CONTAINER FOR DISPLAY

For dispensing to the consumer, SHUCKED SHELLFISH or SHELLSTOCK may be removed from the original container and displayed on drained ice or held in a display container if:

- The required label or tag information is retained and correlated to the dates when the shellfish is sold or served; and
- Products are protected from contamination

## COMMINGLING

COMMINGLING of SHELLSTOCK is prohibited, except containers of SHELLSTOCK harvested on the same day and from the same growing area may be combined.

### RECORD KEEPING REQUIREMENTS

Tags must remain on the SHELLSTOCK container until the container is empty and the date of completion is written on the tag by the retailer. Tags must be retained for at least 90 calendar days and kept in an orderly, chronological system available to the Department of Health (DOH) regulatory authority review.

For more information contact us: FOOD SAFETY BRANCH • (808)586-8000 • http://health.hawaii.gov/san